

2016 Finca El Rincón de Clunia Bodegas Clunia, Burgos, Spain



The Wine:

Made from grapes from a single vineyard of Tempranillo located at the high elevations of the Castilla y Leon district just east of Ribera del Duero. After being hand harvested during the last week of October and double sorted by hand, the grapes are cold soaked for 48 hours prior to fermentation. Maceration and alcoholic fermentation occurs in small French oak barrels for 24 days prior to 18 months aging in 225 liter French oak. Winemaker Pablo Pavez Cases made: 225 cases of this vintage

The Estate:

The Bodegas Clunia was founded in 1996 with a dream to produce singularly expressive wines on the high plateau near Burgos, Spain. This ancient terroir, once home to a Roman settlement over 2,000 years ago, sits at an elevation of 3,500 - 4,000 feet above sea level. Winemaker Pablo Pavez, a native of the Mendoza area of Argentina, strives to make terroir driven wines from vines grown in the old traditional methods of central Spain. The vineyards are planted mostly with Tempranillo and Syrah vines and the wines are made without additives. The clay and limestone soils and the extreme weather conditions yield wines of unique personality and intense flavors.

Tasting Notes:

Color: deep violet with crimson hues

Aromas: blackberry and cherries with cocoa, anise and spice followed by fresh minerals and earthy tones

Flavor & Texture: dark fruit, Creme de Cassis and dried herbs; the richness and weight are lifted by the cool climate acids and elegant tannins

Food Pairing: lamb lollipops seared with a black pepper, olive oil, garlic, rosemary and sea salt crust

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